



Celebrating 100 Years of Career Readiness

2018-2019 Technical Skills Assessment Culinary Arts

Results by Standard

Legend (%)		
0-50%	51-75%	76-100%

Assessment: Idaho Culinary Arts Number tested: 103	% Correct 16-17	% Correct 17-18	% Correct 18-19
1) CONTENT STANDARD 1.0: CAREER PATHWAYS AND INDUSTRY PROFESSIONAL STANDARDS	83.35%	85.93%	88.52%
3) Performance Standard 1.3: Professional and Ethical Workplace Behaviors in the Foodservice Industry	83.35%	85.93%	88.52%
1.3.1 Wear and maintain professional workplace attire.	82.53%	82.10%	86.07%
1.3.2 Demonstrate professional and ethical workplace behaviors.	81.38%	86.57%	88.11%
1.3.3 Demonstrate helpful, courteous, and attentive customer-service skills.	86.55%	89.33%	91.26%
2) CONTENT STANDARD 2.0: SANITATION AND SAFETY	68.02%	69.37%	70.95%
1) Performance Standard 2.1: Microorganisms and Their Role In Foodborne Illness	57.82%	55.81%	58.61%
2.1.1 Analyze foodborne symptoms, illnesses and their causes.	52.18%	47.05%	53.83%
2.1.2 Practice safe food handling techniques and prevention of foodborne illnesses.	63.45%	64.57%	63.39%
2) Performance Standard 2.2: Safe Food Handling Principles	74.14%	76.14%	77.12%
2.2.1 Practice appropriate personal hygiene/health procedures and report symptoms of illness.	94.02%	94.86%	96.17%
2.2.2 Demonstrate awareness of the FDA Model Food Code and local health department regulations.	62.07%	67.24%	66.12%
2.2.3 Explain HACCP (Hazard Analysis Critical Control Point) and identify CCPs (Critical Control Points).	60.23%	61.71%	63.11%
2.2.4 Implement appropriate procedures and precautions to prevent accidents and injuries.	77.24%	80.76%	83.06%
3) CONTENT STANDARD 3.0: FOOD SERVICE SKILLS, EQUIPMENT, AND PRODUCTION	69.88%	71.74%	72.70%
1) Performance Standard 3.1: Food Service Tools and Equipment	65.93%	68.69%	68.85%
3.1.1 Identify tools and equipment for appropriate use.	68.05%	72.95%	75.68%
3.1.2 Safely operate and maintain tools and equipment.	62.76%	62.29%	58.61%
2) Performance Standard 3.2: Knife Skills	73.10%	71.54%	74.75%
3.2.1 Describe basic knife cuts and their application.	73.33%	71.62%	74.59%
3.2.2 Demonstrate how to properly handle, sharpen, and maintain knives.	72.76%	71.43%	75.00%
3) Performance Standard 3.3: Workplace Mise en Place	56.21%	56.57%	58.61%
3.3.1 Identify and apply front- and back-of-the- house mise en place.	84.14%	93.71%	91.80%
3.3.2 Create prep lists and timelines.	28.28%	19.43%	25.41%

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4) Performance Standard 3.4: Measuring Techniques	76.38%	78.60%	79.51%
3.4.1 Differentiate weights and measures for proper scaling (weight vs. volume, wet vs. dry).	79.08%	80.95%	80.33%
3.4.2 Identify the appropriate measuring instrument(s).	75.63%	76.19%	74.59%
3.4.3 Demonstrate proper measuring techniques.	73.45%	78.67%	83.61%
5) Performance Standard 3.5: Recipe Standards	65.66%	68.69%	67.87%
3.5.1 Follow a standardized recipe.	79.31%	79.62%	80.87%
3.5.3 Increase and decrease recipe yields using conversion factors.	45.17%	52.29%	48.36%
4) CONTENT STANDARD 4.0: MENU PLANNING PRINCIPLES	63.17%	64.00%	67.87%
1) Performance Standard 4.1: Nutrition Principles and Specialized Dietary Plans	82.76%	83.43%	88.93%
4.1.3 Identify common food allergies and key substitutions.	82.76%	83.43%	88.93%
3) Performance Standard 4.3: Purchasing, Storeroom Operations, and Cost Controls	50.11%	51.05%	53.83%
4.3.1 Practice proper storage procedures.	50.11%	51.05%	53.83%
5) CONTENT STANDARD 5.0: BAKERY PRODUCTION	46.48%	53.90%	54.23%
1) Performance Standard 5.1: Preparing Baked Goods	46.48%	53.90%	54.23%
5.1.1 Identify common baking ingredients.	45.52%	56.19%	53.28%
5.1.6 Properly hold and store products.	47.13%	51.62%	55.19%
6) CONTENT STANDARD 6.0: GARDE MANGER	58.85%	65.33%	59.29%
1) Performance Standard 6.1: Duties of Garde Manger	58.85%	65.33%	59.29%
6.1.5 Properly hold and store garde manger items.	58.85%	65.33%	59.29%
7) CONTENT STANDARD 7.0: INGREDIENTS AND FOOD PRODUCTION	57.93%	60.26%	62.30%
1) Performance Standard 7.1: Spices, Oils and Vinegars, Fresh and Dried Herbs	65.98%	66.10%	69.67%
7.1.1 Identify various spices, fresh and dried herbs for their appropriate uses.	72.76%	72.86%	79.51%
7.1.2 Maintain quality of spices and herbs through proper holding and storage.	52.41%	52.57%	50.00%
2) Performance Standard 7.2: Fruits and Vegetables	72.41%	78.67%	81.69%
7.2.3 Properly hold and store fruit and vegetables.	72.41%	78.67%	81.69%
3) Performance Standard 7.3.: Starches, Grains, and Legumes	53.33%	60.43%	58.61%
7.3.2 Demonstrate a variety of cooking methods for starches, grains, and legumes	45.52%	46.29%	38.52%
7.3.4 Properly hold and store starches, grains, and legumes	57.24%	65.14%	65.30%
4) Performance Standard 7.4: Dairy Products	52.87%	50.10%	54.92%
7.4.2 Properly hold and store dairy products.	52.87%	50.10%	54.92%
5) Performance Standard 7.5: Eggs	68.28%	68.38%	68.85%
7.5.3 Properly hold and store eggs and egg products.	68.28%	68.38%	68.85%
6) Performance Standard 7.6: Center of the Plate Principles	48.74%	49.05%	51.78%

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7.6.5 Prepare a variety of meats, poultry, and seafood utilizing various cooking methods.	57.01%	57.71%	59.29%
7.6.6 Properly hold and store meats, poultry and seafood.	40.46%	40.38%	44.26%
8) CONTENT STANDARD 8.0: STOCKS/SAUCES/SOUPS	43.45%	44.93%	42.42%
1) Performance Standard 8.1: Preparation of Stocks	39.77%	42.67%	36.89%
8.1.2 Properly cool, hold and store stocks.	39.77%	42.67%	36.89%
2) Performance Standard 8.2: Preparation of Sauces	35.17%	40.29%	40.57%
8.2.3 Properly cool, hold and store sauces.	35.17%	40.29%	40.57%
3) Performance Standard 8.3: Preparation of Soups	49.89%	50.29%	49.18%
8.3.2 Properly cool, hold and store soups.	49.89%	50.29%	49.18%
9) CONTENT STANDARD 9.0: COOKING METHODS	50.86%	55.43%	55.33%
1) Performance Standard 9.1: Dry Heat, Moist Heat, and Combination Cooking Methods	50.86%	55.43%	55.33%
9.1.1 Explain and demonstrate methods of dry heat cooking with and without fat.	45.29%	51.05%	50.82%
9.1.2 Explain and demonstrate methods of moist heat cooking.	67.59%	68.57%	68.85%